CAMBRIDGE MILL

DINNER

Cocktails

LEMON MERINGUE SPRITZ
Smirnoff vanilla vodka, Limoncello, Moscato, fresh lemon, meringue 18

PILOT EPISODE
Tanqueray Gin, maraschino, violet liqueur, fresh lemon, egg white 17

MILL MANHATTAN
Crown Royal Northern Harvest rye, Cynar, sweet vermouth, maraschino 18

ST. TROPEZ NEGRONI
Havana 7 rum, Campari, sweet vermouth, pandan 17

SUMAC & SMOKE
El Tequileño blanco tequila, mezcal verde, Licor 43, fresh lime, sumac 19

CRANBERRY MULE
amaretto, mulled cranberry cider, ginger beer, fresh lime 16

Spiritless

BURNT ORANGE
charred-orange, ginger beer, mint, fresh lime 11

PEACH BELLINI
Cipriani's 0% peach bellini, raspberry, fresh lemon, mint 14

ICED TEA or LEMONADE
lemon, mulled cranberry, or charred-orange 7

FOR THE TABLE

East Coast Oysters
mignonette, hot sauce, horseradish
6 26 12 50

Rosemary Focaccia
whipped butter, sea salt 8

Warm Olives
red wine vinegar, olive oil 12

Burrata
compressed pear, pink peppercorn, pickled shallots, frisée, toasted focaccia 29

Mushroom Flatbread
gruyère mornay, onion jam, arugula 26

APPETIZERS

Buffalo Cauliflower
crispy cauliflower, buttermilk dill ranch, pickled celery 22

Beef Tartare
AAA beef, egg yolk, aged Comté, cornichons, Dijon mustard, toasted focaccia 29

Caesar Salad
romaine, bacon lardons, Grana Padano, pangrattato 18

Garden Salad
cherry tomatoes, cucumber, Grana Padano, balsamic dressing 18

Potato Onion Soup
truffle crème fraîche, crispy parmesan, herb oil 19

Tuna Carpaccio
Itsumo Yellowfin Tuna, green peppercorn vinaigrette, confit shallots, lime 29

FALL MENU

PASTA

Pappardelle
lamb ragoût, tomatoes, basil, Grana Padano, pickled chilies 39

Casarecce
pistachio pesto, stracciatella, toasted pistachios, pickled chilies 38

Agnolotti
ricotta and Comté filling, chanterelles, black pepper, beurre blanc 39

MAINS

Salmon
brown butter caper sauce, caulilini, fresh lemon 38

Duck Breast
potato pavé, toasted peppercorn, haskap berry, duck jus 66

Burger
AAA beef, milk bun, Bibb lettuce, tomato, smoked cheddar, dill pickles, Mill aïoli, frites 29

parmesan fries or caesar salad 4

Pork Chop
12 oz, bone-in, sauce charcutière, Tuscan kale, roasted squash, frisée 46

Chicken
ricotta gnocchi, roasted mushrooms, chicken jus 38

Braised Short Rib
peppercorn sauce, braised greens, caramelized onions, Dijon 55

AAA BEEF

6 oz. Tenderloin 65

10 oz. Tenderloin 95

10 oz. Striploin 66

8 oz. Flat Iron 46

16 oz. Ribeye 92

served with roasted carrots, beef jus

BUTTER *truffle, garlic, blue cheese 4*

SIDES

Mashed Potatoes
brown butter, chives 15

Parmesan Fries
garlic aïoli, Grana Padano 14

Cremini Mushrooms
confit garlic, rosemary 14

Brussels Sprouts
crispy onion, fresh lemon 12

PROTEINS

Chicken Breast 16

Garlic Butter Shrimp 16

Salmon 17

ESTD 1844

WEEKLY FEATURES

Tuesday	Wednesday	Thursday	Friday	Sunday
Half-Price Wine & Live Music	Burger Feature	Half Price Oysters & Prosecco	Fish & Chips	Prime Rib Dinner